

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A slowly digestible starch product, ~~characterized in that the starch product has~~ comprising a swellable starch network, wherein the linking points of which the swellable network are formed by crystallites, wherein the starch product is made from at least one starch having an amylose content of > 20 %, and that wherein the starch product has an initial hydrolysis rate (H₀)<300%/h and has a constant or nearly constant hydrolysis rate (H_c)<300%/h for at least 0.50 h.

Claim 2 (canceled):

Claim 3 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that wherein~~ a portion of the starch product measuring >20% is hydrolyzed at a constant or nearly constant hydrolysis rate (H_c).

Claim 4 (canceled):

Claim 5 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that wherein~~ the DSC melting point (T_p) of the crystallites measures >70°C.

Claim 6 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that wherein~~ the starch product has a percentage of resistant starch ranging from 0-50%.

Claim 7 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that wherein~~ the starch product has 1-95% w/w short-chain amylose relative to the total starch, and ~~in particular that~~ the starch product has network-linking mixed crystallites consisting of ~~this~~ the amylose and the ~~basie~~ starch.

Claim 8 (currently amended): A method for manufacturing a slowly digestible starch product, characterized in that the method comprising:

at least partially gelatinizing or at least partially plasticizing at least one starch having an amylose content of > 20 % is ~~at least partially gelatinized or at least partially plasticized, and, optionally, a mixture of the at least partially gelatinized or at least partially plasticized starch with a short chain amylose is obtained, and~~

conditioning the starch or starch mixture prepared in this way is conditioned, during which a starch network is set, ~~and the to provide a resultant starch product has~~ having an initial hydrolysis rate (H_o)<300%/h and has a constant or nearly constant hydrolysis rate (H_c)<300%/h for at least 0.50 h.

Claim 9 (currently amended): The starch product ~~according to~~ of claim 1, characterized ~~in that~~ wherein the starch product has at least one additive.

Claim 10 (currently amended): The starch product ~~according to~~ of claim 1, characterized ~~in that~~ wherein the starch product is added to a food as an ingredient ~~and/or is present as a tablet.~~

Claim 11 (currently amended): The starch product ~~according to~~ of claim 9, characterized ~~in that~~ wherein the starch product has a percentage of soluble fibers.

Claim 12 (currently amended): The starch product ~~according to~~ of claim 10, characterized ~~in that~~ wherein the starch product is added to a bar as an ingredient.

Claim 13 (currently amended): The starch product ~~according to~~ of claim 1, characterized ~~in that~~ wherein the starch product is present as a cereal or snack.

Claim 14 (currently amended): The starch product ~~according to~~ of claim 1, characterized ~~in that~~ wherein the starch product has a constant or nearly constant hydrolysis rate (H_c)<300%/h for at least 0.75 h.

Claim 15 (currently amended): The starch product ~~according to~~ of claim 14, ~~characterized in that~~ wherein the starch product has a constant or nearly constant hydrolysis rate $(H_c) < 300\%/h$ for at least 1 h.

Claim 16 (New): The method of claim 8, wherein a mixture of the at least partially gelatinized or at least partially plasticized starch with a short-chain amylose is obtained and the starch mixture prepared in this way is conditioned.

Claim 17 (New): The starch product of claim 1, wherein the starch product is a tablet.